

genovese

ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

express lunch

salads 7.5

- Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan*
Baby Mixed Greens with Oranges & Red Wine Vinaigrette
Baby Spinach Salad with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette
Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette
Choice of One Topping For Your Salad: Grilled Chicken, Shrimp or Salmon

soup & salad

- Genovese Vegetable Soup with Pesto 4
Soup of the Day 4.5
Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan* 5
Baby Mixed Greens with Oranges & Red Wine Vinaigrette 5
Genovese Chopped Salad with Blue Cheese Lemon - Orange Vinaigrette 5.5
Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette 5.5
Baby Spinach with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette 5.5
Caprese Salad with Maggie's Farm Heirloom Tomatoes, Fresh Mozzarella & Basil 10
House Salad with Choice of Vinaigrettes or Creamy Parmesan Cheese Dressing 4
Choice of Soup & Salad 6
Choice of Soup & Half Sandwich 7.5

sandwiches & paninis 7.5

[Choice of Sides: Mixed Greens, Fried Potatoes or Fresh Fruit]

- Chicken Panini with Artichokes, Swiss Cheese & Fresh Herb Butter
Marinated Fresh Mozzarella with Cherry Tomatoes, Basil & Balsamic
Roasted Pork with Caramelized Onions, Goat Cheese & Salsa Verde
Grilled Chicken Sandwich with Lettuce, Tomatoes, Cheddar & Aioli
Wild Mushroom Panini with Spinach, Parmesan & Pesto Sauce
Meatball Sandwich with Marinara Sauce, Mozzarella & Chili Flakes
Prosciutto di Parma with Fresh Mozzarella, Arugula & Salsa Verde
Salmon Cozy with Arugula, Fennel, Tomatoes & Aioli

pizzas alla cinque terre 9.5

- Marinated Shrimp with Baby Arugula, Chili Flakes, Garlic & Olive Oil
Pizza Bianca with Grilled Pears, Carmelized Onions, Gorgonzola & Truffle Oil
Romana with Tomatoes, Marjoram, Roasted Garlic, Black Olives & Sweet Pepper
Fresh Mozzarella Caprese Pizza with Farm Grown Tomatoes & Basil

pasta 9.5

Pastas: (Choice of One) Penne, Rigatoni or Gnocchi

Sauces (Choice of One)

- Sundried Tomato Pesto (Sweet Roasted Peppers & Shaved Parmesan)
Alfredo (Cream, Parmesan, Garlic, Peas, Parsley, Onions & Thyme)
Marinara (Tomato, Garlic, Onions, Parsley & Marjoram)
Lemon Butter (Spinach, Peas, Garlic & Thyme)
Al Forno (Baked with Three Cheeses, Cream & Cherry Tomatoes)
Choice of One: Chicken, Italian Sausage or Wild Mushrooms

antipasti

hot

Grilled Octopus with Lima Beans, Shaved Fennel, Arugula & Lemon	🍷 7
Harry's Crispy Zucchini Chips with Italian Parsley & Coarse Sea Salt	🍷 4
Spinach Risotto Fritters Stuffed with Mozzarella	🍷 5
Chickpea Farinata with Goat Cheese, Black Olives, Sage & Olive Oil	🍷 6
Fried Baby Artichokes with Shaved Parmesan & Tomato Aioli	🍷 6
Iron Skillet Roasted PEI Mussels with Lemon Butter	🍷 7
Seafood Fritto Misto with Shaved Parmesan, Onion Rings & Lemon Aioli	🍷 8
Fried Wakarusa Valley Wild Mushrooms with Shaved Parmesan & Tomato Aioli	🍷 6

cold

Grass Fed Beef Carpaccio with Capers, Basil Pesto & Shaved Parmesan *	🍷 6
Bruschetta of Locally Grown Tomatoes, Taleggio-Fontina Cheese & Basil	🍷 5
Ahi Tuna Tartare with House Made Ciabatta & Green Olive Tapenade *	🍷 8
Grilled Melon - Prosciutto Crostini with Taleggio-Fontina Cheese & Olive Oil	🍷 6
Prosciutto di Parma & Melon with Olive Oil	🍷 8
Ligurian Seafood Salad with Argula in Lemon Vinaigrette	🍷 8

pizzas alla cinque terre

Carne Pizza with Pepperoni, Salami, Sausage & Pancetta	🍷 12
Stuffed Focaccia with Shiitake Mushrooms Taleggio-Fontina Cheeses & White Truffle Oil	🍷 12
Cheese Pizza	🍷 7
Meat Pizza (Choice of One: Pepperoni, Salami, Panchetta or Sausage)	🍷 9

pasta

house made

Wild Greens & Fresh Ricotta Ravioli with Tomatoes, Thyme & Parmesan	🍷 11
Pappardelle with Italian Sausage, Chilli Flakes, Garlic, Parsley & Tomato Sauce	🍷 11
Fettuccine with Seasonal Vegetables, Thyme & Shaved Parmesan	🍷 10

dry

Spaghetti with Shrimp, Octopus, Calamari, Mussels, Tomato Sauce & Marjoram	🍷 12
Linguine with Meatballs, Tomatoes, Chilli Flakes & Thyme	🍷 11
Penne with Veal Bolognese, Shiitake Mushrooms & Shaved Parmesan	🍷 10
Spinach Fettuccine with English Peas & Shaved Parmesan in Alfredo Sauce	🍷 9

tea & beverages

acqua panna natural spring water 17 oz	🍷 3.50
san pellegrino sparkling water 17 oz	🍷 3.50
orange or lemon san pellegrino 12 oz	🍷 3.50
soft drinks	🍷 2.25

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer
fresh brewed iced tea 🍷 2.25

premium hot tea
Cup 🍷 2.25
Pot 🍷 6

Darjeeling Black, Ceylon Decaf, Lemon Decaf,
Organic Green, Peppermint, Jasmine Pearl
coffee 🍷 2.25

Colombian Supreme Italian Roast regular or decaf
espresso
Single 🍷 2.5
Double 🍷 3
cappuccino 🍷 3.25
latte 🍷 3.25
mocha 🍷 3.50

Armando Paniagua, Executive Chef & Co-Owner
Alex Dominguez, General Manager

941 Massachusetts St. Lawrence, KS 66044
(785) 842-0300

kids menu

(Kids Twelve and Under, No Exceptions)

Macaroni & Cheese	🍷 6
Spaghetti & Marinara	🍷 6
Spaghetti & Meatballs	🍷 7
Penne Alfredo	🍷 7
Penne Alfredo Chicken	🍷 8
Cheese Pizza	🍷 7
Pepperoni Pizza	🍷 8
Grilled Cheese Sandwich with Fried Potatoes	🍷 8

special dinners

Sunday	Family Style Sharing Pizza, Pasta & Salad
Monday	1/2 Price Wine Bottles (except \$20 & Reserve List)
Everyday	Happy Hour 2-5 pm Half Price Appetizers

Hours of Operation:
Breakfast/Brunch Sat & Sun 7:00 am onwards
Sunday & Monday 11 am - 9pm
Tuesday - Saturday 11 am - 10pm

18% gratuity may be automatically assessed on checks for parties of 6 or more.

Website: www.genoveseitalian.com

GIFT CARDS AVAILABLE

ACCEPTING RESERVATIONS

*Consuming raw or undercooked foods may increase risk of foodborne illness